

PRODUCT DETAILS:			
Product Title:	Hovis Strong White Flour	Brand:	Hovis
Legal Description:	Strong White Bread Flour.	Premier Product Code:	1019405
Label Weight/Count (as applicable):	1kg e	Spec Version No:	1

SUPPLIER DETAILS:			
Site(s) Manufacturing the Product:	Andover		
Specification Team Contact:	specifications_savoury@premierfoods.co.uk		
RSPO Certificate Number: <i>(only applicable for products containing Palm/Palm Derivatives).</i>	BMT-RSPO-000038	Certified Sustainable Palm Oil:	Mass Balance

INGREDIENT LIST:
Wheat Flour (with added Calcium, Iron, Niacin, Thiamin).

ALLERGEN STATEMENTS:
Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold .

PACK CLAIMS/INFORMATION:
Makes 2 800g Loaves Suitable for Vegetarians Do not consume uncooked flour. This ingredient needs to be baked or cooked prior to consumption.

BRANDED PRODUCT SPECIFICATION

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NUTRITION INFORMATION:			
Typical values	Per 100g as sold	n/a	% Reference Intake
Energy (kJ)	1613	-	-
Energy (kcal)	380	-	-
Fat (g)	1.2	-	-
of which Saturates (g)	0.3	-	-
Carbohydrate (g)	79.2	-	-
of which Sugars (g)	0.5	-	-
Fibre (g)	3.3	-	-
Protein (g)	11.5	-	-
Salt (g)	0	-	-
n/a			

ALLERGEN INFORMATION:			
	Contains Y / N	May Contain Y / N	Additional Information:
Peanuts	N	N	
Nuts	N	N	
Sesame	N	N	
Cereals containing Gluten	Y	N	Contains Wheat Flour
Eggs	N	N	
Milk	N	N	
Fish	N	N	
Molluscs	N	N	
Crustaceans	N	N	
Soya	N	N	
Sulphur Dioxide/Sulphites >10ppm	N	N	
Celery	N	N	
Mustard	N	N	
Lupin	N	N	

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DIET SUITABILITY:		
	Suitable: Y / N	Additional Information:
Suitable for Vegans	No	
Suitable for Vegetarians	Yes	
Suitable for Halal	No	Not certified
Suitable for Kosher	No	Not certified
Is the product Organic	No	

Note: Both the allergen information and diet suitability contained in the tables above relates to the presence/absence of ingredients within the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain.

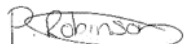
PRODUCT CODING & STORAGE:			
Position on Pack:	See back of pack	Durability Statement:	Best Before End
Inner Barcode:	5000354926662	Outer Barcode:	05000117936983
Shelf Life from Date of Manufacture:	9	Measured as:	Months
Shelf Life Once Opened:	n/a		
Storage Description/Other Storage Information:	To achieve the best results from Hovis, store in a cool dry place.		

ON PACK PREPARATION INSTRUCTIONS:
<p>HAND BAKING (MAKES 1 LARGE LOAF) 500G HOVIS STRONG WHITE BREAD FLOUR 25G BUTTER 1 TSP SALT 1 SACHET HOVIS FAST ACTION BREAD YEAST 320 ML WARM WATER 1 TSP SUGAR</p> <ol style="list-style-type: none"> In a large bowl, mix together the flour, sugar and salt, rub in the butter then stir in the yeast. Stir in nearly all of the warm water and mix into a soft dough by hand (you may not need all of the water). Knead for 10 minutes by hand or 5 minutes in an electric mixer fitted with a dough hook then place in a bowl and cover with a clean, damp tea towel (this stops the dough from drying out). Leave to rise in a warm place for 1 hour or until doubled in size. Turn out onto a lightly floured surface and shape the dough then place in a greased 2lb tin or on an oven tray. Cover with a clean, damp tea towel and leave in a warm place until doubled in size (45 min to 1 hour). Uncover and bake in an oven, preheated to 220°C/200°C Fan/Gas 7 for 30-35 minutes. (The baked loaf should sound hollow when tapped underneath) Take the loaf out of the tin and cool on a rack.

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<p>AIR FRYER BREAD ROLLS (MAKES 4 ROLLS) 300G HOVIS STRONG WHITE BREAD FLOUR 1 TBSP OLIVE OIL 1/2 TSP SALT ½ TSP HOVIS FAST ACTION BREAD YEAST 180 ML WARM WATER ½ TSP SUGAR</p> <ol style="list-style-type: none"> Set the air fryer to 200°C for 5 minutes to warm up. In a medium bowl, mix together the flour, sugar and salt, add the yeast and the olive oil. Stir in the water and by hand, mix into a soft dough. Knead for 10 minutes by hand or 5 minutes in an electric mixer fitted with a dough hook to form a smooth dough ball. Cut the dough into 4 equal pieces and roll into balls. Cut a sheet of baking parchment into a 25cm square and place the dough balls, slightly apart in the centre. Place the prepared dough balls into the centre of the warm air fryer to prove for 45 minutes. After the proving time is finished, without opening the air fryer, set to 200°C for 25 minutes (We recommend that you refer to your manufacture's guidelines). After 15 minutes, check the bread is not scorching, if so, cover the bread with a piece of foil and continue to bake for the final 10 minutes. Carefully remove the baked bread from the air fryer and allow to cool on a rack. The bread should sound hollow when tapped underneath. <p>BREAD MACHINE We recommend that you refer to your manufacturer's guidelines as each machine works slightly differently. Please take care to add ingredients in the order listed.</p> <p>GOLDEN CRUST Beat 1 egg with a little milk. Brush evenly before baking.</p> <p>SOFT CRUST Dust with flour before baking. Once baked, wrap in a dry, clean tea towel.</p>
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PALLETISATION:			
Items in Pack:	1	Packs per Outer:	8
Outers per Layer:	18	Layers per Pallet:	7

PREMIER SPECIFICATION APPROVAL:			
Name	Title	Signature	Date
Pruphine Robinson	Specification Technologist		07.05.2024



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